



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

NO-BAKE AND WHITE CHOC SQUARES

OVERVIEW

(Recipe makes 50 Squares)

INGREDIENTS

Group I

Ingredient

No-bake Choc (or Caramel)

Margarine

Water

KG

2.000

0.500

0.200

Total Weight: 2.700

Group II

Ingredient

Chockex White

Bakels Delight Imitation Cream

KG

1.500

0.350

Total Weight: 1.850

METHOD

1. Place all of the ingredients from Group I into a mixing bowl and blend together on slow speed for 2 minutes.
2. Stop the mixer and scrape down.
3. Blend on slow speed until all ingredients are well combined.
4. Press the mixture firmly into a baking tray prepared with silicone paper.

5. Place the tray in a cool place (ideally refrigerate for 4 hours or leave in refrigerator overnight).
6. Melt the Chockex White from Group II in a pot over the stove.
7. Warm the Bakels Delight from Group II slightly in another pot.
8. Add the Bakels Delight gradually to the melted Chockex while stirring to form a ganache.
9. Pour the ganache mixture over the set No-bake sheet.
10. Allow to cool in the refrigerator for 20 minutes.
11. Using a knife dipped in hot water, cut into equally sized squares.
12. Decorate each square with toppings of choice.